

THE AUSSIE PURE BEEF PIE

Quality minced beef is cooked with onion, tomato and beef stock. A truly memorable eating experience

***Gourmet, Party, Family**

BLACK ANGUS BEEF PIE

Tender, succulent pieces of Certified Australian Black Angus Beef are cooked with onions, garlic and tomato

to create a gourmet treat

***Gourmet**

BEEF BURGUNDY PIE

Diced beef cooked slowly with red wine infused beef stock, onion, garlic and sweetened with paprika

***Gourmet, Party, Family**

BEEF & GUINNESS PIE

This authentic pie captures the very essence of Irish cuisine. Generous chunks of beef stewed with Guinness Ale, carrots and celery and finished with dates.

The result is a delicious bitter, sweet beef pie

***Gourmet, Party**

BEEF & MUSHROOM PIE

Two very popular ingredients beef and mushroom are cooked with onions and beef stock until tender and juicy and then finished with a dash of cream for that certain – Je n'est ce quoi

***Gourmet**

MADRAS CURRY BEEF PIE

Generous amounts of the Madras curry paste combined with tomato, coconut and beef gives this distinctive Southern Indian curry its fabulous flavour

***Gourmet**

SHEPHERDS PIE

Creamy mashed potato and a minced beef casserole of onion, carrot & peas are combined to create a timeless classic

***Gourmet**

MOROCCAN LAMB PIE

Exotic Middle Eastern spices are sautéed to release their aroma and then combined with Australia Lamb, dates and chickpeas.

The result is a deliciously sweet and fragrant pie with a distinctive flavour

***Gourmet, Party**

ROAST LAMB & VEGETABLE PIE

Roasted pumpkin and sweet potato are cooked with lamb and rosemary and finished with red currant jelly

***Gourmet, Party, Family**

CHICKEN & MUSHROOM PIE

Tender chicken pieces cooked with onion and mushrooms and finished with cream and parsley

***Gourmet, Party, Family**

THAI CHICKEN PIE

“Our Signature Pie”

Red Thai paste is slowly sautéed to release its fragrant flavour and then combined with chicken, coconut, cream and chicken stock.

Simmered and finished with fresh coriander and lemon juice

***Gourmet, Party, Family**

CHICKEN, LEEK & SWISS CHEESE PIE

A pie that was inspired by the Swiss fondue. This is a rich blend of chicken, leek, wine and Swiss cheese

***Gourmet, Party**

KORMA CURRY VEGETABLE PIE

Onions are sautéed with ginger, garlic and our special curry spices to form the basis of this delicate vegetable curry. Full of vegetables, sweetened with sultanas and finished with lime juice and fresh mint

***Gourmet, Party**

CORN, CHEESE & ASPARAGUS PIE

Plump corn kernels and diced asparagus form the basis of this delicious cheesy pie

***Gourmet**

THE AUTHENTIC CORNISH PASTIE

A traditional filling of minced beef, julienne of potato, turnip and onion, folded in the traditional old man Murphy way.

***Gourmet**

ROASTED VEGETABLE PASTIE

A colourful combination of roasted vegetables roasted and mixed with fresh basil and baked until golden in a savoury short crust pastry

***Gourmet**

GOURMET BEEF ROLL

Lean beef, onions and garlic are blended together and then rolled in our light puff pastry

***Gourmet, Party**

SPINACH & RICOTTA ROLL

Spinach and ricotta cheese are blended together and encased in our light puff pastry

***Gourmet, Party**

TANDOORI CHICKEN ROLL

Minced chicken, ricotta cheese, tandoori curry spices are blended and wrapped with puff pastry

***Gourmet**

SWEET POTATO, LEEK & ROASTED RED CAPSICUM FRITTATA

Sweet potato, capsicum, leek and cheese are mixed with egg, cream and milk and then baked.

SPINACH & FETTA FRITTATA

Spinach, fetta cheese and potatoes are combined with a mixture of egg, cream and milk and then baked.

ROASTED VEGETABLE & RICOTTA FRITTATA

Freshly roasted vegetables are combined with ricotta cheese, sundried tomatoes and tasty cheese and then baked with a mixture of egg, cream and milk.

MUSHROOM & SPINACH QUICHE

The earthy flavours of mushroom and spinach are combined with cheese and baked in a pastry shell with egg and cream.

***Gourmet**

SWEET POTATO, LEEK & RED CAPSICUM QUICHE

A sweet mix of flavours to excite the senses, baked in a pastry crust with egg and cream.

***Gourmet**

CLASSIC QUICHE LORRAINE

A deliciously decadent mix of bacon, onion and cheese, cooked in a pastry shell with egg and cream.

***Gourmet**

Gourmet 240g, Family 1.2kg, Party 60g & Frittata 2.3kg